



# V-LABEL SPECIFICATION FORM (FOOD)

Please view the appendix before providing the requested data

Planned category:

VEGAN       VEGETARIAN

## 1. General information on product and production facility

Type of evaluation:  Standard check     Express evaluation

Recipe change (please state licence number):

This product is:  a retail product       a semi-finished/raw product

a catering product

Product name: **Biotin-vegan**

Brand, private label, etc.:

Description of the product:

Article number in retail (preferably GTIN): **CAS: 58-85-5**

Article number at the production facility:

Planned introduction date of the V-Label:

Planned countries of introduction:

Name and address of the licensee:

Contact person:

Maya Chen

E-mail:

maya.chen@vignonutrition.com

Phone:

0031 (0) 682769520

Name and address of the production facility:

same as above (licensee)

different from licensee:

Contact person:

E-mail:

Phone:

What standards does the production facility meet? Please tick.

HACCP Concept

HACCP Cert.

FSSC 22 000 (GFSI)

IFS (GFSI)

ISO 22000

organic certification

ISO 9001

BRCGS (GFSI)

Other standards:

Comments:

VEGAN

VEGETARIAN

INTERNATIONAL

WWW.V-LABEL.EU, DE@V-LABEL.EU, +49 30 79 0 78 75-355  
ProVeg e.V., Genthiner Straße 48, 10785 Berlin





## V-Label – International label for products & services

### 3. Questionnaire

3.1 Does your product contain aromas/flavourings of animal origin?  YES  NO

#### Slaughterhouse products

3.2 Does the product contain any products made from slaughtered animals? This includes, for example, meat or other components from mammals, birds, fish, seafood, crustaceans, molluscs, wild animals, insects, etc., or products thereof.  YES  NO

3.3 Does the product contain animal fats or oils such as lard, fatty acids of fish origin such as omega-3, or similar ingredients made from slaughtered animals?  YES  NO

If so, please list:

3.4 Does your product contain gelatine or any other gelling agents of animal origin?  YES  NO

If so, please list:

#### Eggs and egg products

3.5 Does your product contain eggs (bird or fish eggs/roe) or egg products? (e.g. egg protein [i.e. egg albumin] or egg lecithin)?  YES  NO

3.6 If so: bird eggs or products made thereof may not stem from caging (including small group housing or enriched cage systems). Are the corresponding documents (e.g. product specifications) present?  YES  NO

3.7 If yes to 3.5, are the animals from which the eggs originate killed in the extraction of the eggs or egg products (e.g. for caviar)?  YES  NO

#### Dairy

3.8 Does your product contain milk, butter, or other dairy products? (e.g. cream, curd, cheese, whey, lactose, milk fat, dairy protein, yogurt, or flavours derived therefrom)  YES  NO

3.9 If so, are these dairy products made using calf rennet?  YES  NO

#### Honey and other insect products

3.10 Does your product contain honey, beeswax, propolis, royal jelly, shellac, or any other insect products?  YES  NO



## V-Label – International label for products & services

### Production process and product refinement

- 3.11 Does your product contain fined, filtrated, or clarified fluids such as fruit juices, alcoholic beverages, or vinegar?  YES  NO

If so, which substances are used for fining, filtration, or clarification?

- 3.12 Does your product contain sugar which is treated with animal-derived substances (e.g. bone char)?  YES  NO

- 3.13 Have processing aids or other substances not legally subject to declaration (including enzymes, carriers, anticaking agents, glazing agents, extraction solvents and culture media) of animal origin been used in the production of the end product or its ingredients?  YES  NO

If so, please list:

- 3.14 Are vegan and non-vegan products processed in the same factory (respectively vegetarian and non-vegetarian products)?  YES  NO

- 3.15 If so, are all stages of production designed in a way that no animal (respectively non-vegetarian) substances can unintentionally contaminate the product?  YES  NO

- 3.16 If the same production lines are used for V-Label products, the order of manufacturing should be: vegan => vegetarian => non-vegetarian products. Appropriate cleaning steps before the V-Label product may be produced need to be defined, in the event that this manufacturing order is not followed. Are these requirements fulfilled?  YES  NO

### Animal testing

- 3.17 Is or was the end product subjected to any type of testing on animals, either by your company (licensee) or the producer (if not the same as the licensee) directly or on behalf of the same? For example, for the purpose of research, development, and/or production, including animal testing under the guidance of government agencies at home and abroad? The same applies to individual ingredients, processing aids, and other substances developed for the product.  YES  NO

### Genetically modified organisms (GMO)

- 3.18 Does your product contain substances which require GMO labelling or does it need to be labelled itself as containing GMOs?  YES  NO



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### 4. Confirmation

- 4.1 This product complies with all applicable laws and regulations. Proof of this can be provided to the licensor if required or requested.
- 4.2 All information has been given truthfully and the notes in the appendix have been read and followed. All ingredients, processing aids, and similar substances not subject to mandatory labelling that are used in the manufacture of the product have been listed.
- 4.3 Adherence to the information given above is guaranteed for future deliveries of the product. Any changes to the information listed will be communicated to the licensor beforehand and written confirmation of the licensor will be awaited. An updated specification form will be sent to the licensor if data has become out-dated.
- 4.4 The licensor and control bodies authorised by the licensor are granted the right to check compliance with the criteria at the production site, in coordination with the licensee. This includes inspections and laboratory analyses.
- 4.5 The packaging layout of the product to be licensed with the V-Label will be presented to the licensor (digitally) before printing. This applies to label printing and packaging design as well as other published items (e.g. internet, flyer) that include the V-Label.

Name in block letters:

MAYA CHEN

(Stamp, if available) Signature

Place, Date:

2021-07-15

Digital signature (optional)



# V-Label – International label for products & services

## Appendix

### About the V-Label

The V-Label is an internationally trademarked seal for vegan and vegetarian products and services. It makes the consumer's decision-making process quick, secure, and easy by eliminating the need for checking the list of ingredients or requesting information about the production of the product. This specification form is central to the licensing of a food product with the V-Label.

### Notes on this document and the procedure

- Please fill out one specification form per recipe. If products have the same recipe, only one form needs to be filled out.
- All data will be treated confidentially. The information from this specification form and other documents (such as supplier confirmations and ingredient specifications) may be exchanged with authorised inspection bodies for carrying out inspections and/or laboratory analyses and other organisations entitled to grant licences.
- The processing time for a standard evaluation depends on the workload and complexity, and takes a maximum of 20 working days, after receipt of completed, error-free specification forms, along with all required supplier confirmations. An express evaluation is usually finished within 5 working days of receipt of all documentation, although it may take a maximum of 10 working days.
- Please fill out this form digitally, sign it, and send us the pdf via email. In order to ensure quick processing on our side, please indicate the product name, article number (if available), and product specification in the file name.
- Before submitting the document, please double-check that you have provided all the necessary information and filled out the form accurately.

### Critical ingredients

- Critical ingredients are defined as ingredients that may be vegan or non-vegan (or vegetarian or non-vegetarian respectively) depending on their production. You can find a list of the most common critical ingredients below.
- For each critical ingredient, we require the supplier's confirmation that the ingredients are vegan or vegetarian according to the V-Label criteria.
- The V-Label supplier-confirmation form, which you can find in the **customer area** on the V-Label website, should be used for this purpose. We can accept other documents such as specifications, if they are equivalent in content.
- If a critical ingredient is purchased from several suppliers, supplier confirmations from each of them must be provided.
- To ensure quick processing on our side please indicate the article name, article number (if available), and "confirmation" in the file name.
- Supplier changes for critical ingredients must be communicated to the licensor promptly, including a new supplier-confirmation form and updated product specification (if data has also changed in this document).
- Please make sure that all supplier confirmations or specifications are available at the production facility. These could be verified during an inspection.



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### List of critical ingredients

This list is not necessarily complete. Further ingredients and appropriate confirmations can be requested.

#### Ingredients with E-number:

(activated) carbon	101-101a riboflavin(-5'-phosphate)	475 polyglycerol esters of fatty acids
alcohol	120 carmine, cochineal, carminic acid	476 polyglycerol polyricinoleate
amino acids	(never vegetarian)	477 propylene glycol esters of fatty acids
aromas	132 indigotine, indigo carmine	479b thermally oxidised soya bean oil
calcium compounds	140-141 chlorophylls/chlorophyllins incl.	481-482 stearyl-2-lactylate
casein	copper complexes	483 stearyl tartrate
carnitine	150 a-d caramels	491-495 ester of sorbitan & fatty acids
cheese	160-161 carotenoids (incl. xanthine)	509 calcium chloride
cystine	162 beet red, betanin	516 calcium sulphate
eggs	170 calcium carbonate	526 calcium hydroxide
enzymes (incl. amylase)	203 calcium sorbate	529 calcium oxide
extracts	213 calcium benzoate	538 calcium ferrocyanide
fermented milk	226-227 calcium (hydrogen) sulphite	552 calcium silicate
products	234 nisin	556 calcium aluminium silicate
flours for bakery &	235 natamycin	570 stearic acid
pasta products	260-263 acetic acid & acetate	578 calcium gluconate
fructose (incl. syrups)	270 lactic acid	585 ferrous lactate
glucose (incl. syrups)	282 calcium propionate	620-625 glutamic acid & glutamate
juices (incl. concentrates)	296 malic acid	626-629 guanylic acid & guanylate
lactose	302 calcium ascorbate	630-633 inosinic acid & inosinate
lanolin (wool wax)	304 fatty acid esters of ascorbic acid	634-635 5-ribonucleotides
maltodextrin	306-309 tocopherols, vitamin E	640 glycine & its sodium salt
maltol	322 lecithin	641 l-leucine
microbiological	333 calcium citrates	650 zinc acetate
cultures (incl. lactic acid	325-327 lactates	901 beeswax (never vegan)
bacteria)	334-337 tartaric acid & tartrates	904 shellac (never vegetarian)
omega-3 fatty acids	341 calcium phosphate	920 L-cysteine
peptides	350-352 malates	951 aspartame
processed fruits	353 metatartaric acid	953 isomalt
products of	354 calcium tartrate	955 sucralose
biotechnology (except	363 succinic acid	957 thaumatin
citric & ascorbic acid)	385 calcium disodium EDTA	961 neotame
proteins	404 calcium alginate	962 aspartame-acesulfame salt
refined plant oils	415 xanthan	965 maltitol
rennet	418 gellan	966 lactitol (never vegan)
starch (incl. modified	420 sorbitol	968 erythritol
starch, but not native	421 mannitol	1103 invertase
starch)	422 glycerol	1105 lysozyme
non-european	430-436 polyoxyethylene & polysorbate	1204 pullulan
sugar(sucrose)	442 ammonium phosphatides	1420 acetylated starch
syrups	444 sucrose acetate isobutyrate	1422 acetylated distarch adipate
vinegar	445 glycerol ester of wood rosin	1517 glyceryl diacetate
vitamins	459 beta-cyclodextrin	1518 glyceryl triacetate
whey	469 enzymatically hydrolysed carboxy	
yeast	methyl cellulose, Enzymatically	
	hydrolysed cellulose gum	
	470a-b salts of fatty acids (incl. stearate,	
	palmitate etc.)	
	471 mono- & diglycerides of fatty acids	
	472 a-g esters of mono- & diglycerids of	
	fatty acids	
	473 sucrose esters of fatty acids	
	474 sucroglycerides	

